

TECHNICAL SHEET: RUSTICO LECCESE WITH MOZZARELLA 90g

Product Description

Frozen bakery product. savory, consisting of puff pastry filled with tomato, besciamella and mozzarella.

Ingredients

Puff pastry: WHEAT flour *; margarine [vegetable oils and fats (80%) (partially hydrogenated fats (palm), fats (palm), oils (SOY* and sunflower and rapeseed and maize in variable proportion)), water, salt (0.6%), emulsifiers (e471, e322 lecithin SOY*), acidity corrector (e330), preservative (e202), flavorings, colorants (e160b, e100)]; water; salt; Glucose-fructose syrup (corn), water; pastry improver (natural yeast of WHEAT flour* type "0" powder, enzymes); low mineral water.

Filling: water; mozzarella [COW'S MILK *, salt, rennet]; WHEAT * flour type "00"; margarine [vegetable oils and fats (80%) (fats (palm, coconut), oils (sunflower), salt (0.6%), emulsifiers (E471, E322 sunflower lecithin), acidity regulator (E330), preservative (E202), flavorings, coloring (beta-carotene)]; milk powder [LATTE * skim powder, coconut oil]; modified starch; salt; ground white pepper; tomato pulp (70% tomatoes, 30% tomato juice, acidity: citric acid); thickener (pregelatinised corn starch, powdered glucose syrup).

(*)ALLERGEN IN ACCORDANCE WITH REG.
EC 1169/2011

Unit Size

n. 70 pieces of 90g
Box Net weight: 6300g
Code: N_RU100
Code EAN: 8.029.876.000.022

Packing

Carton box containing polyethylene bag for foods in which they are placed the individual pieces.

Box size: 385mm x 254mm x 169mm

Boxes per layer : 9

Boxes per Pallet: 72

Storage

Temperature not lower than -18 ° C

To be consumed after cooking
Once thawed, the product should not be refrozen.

Shelf-life

18 months from date of manufacturing if stored at -18° C.

Mode of Transport

In containers with temperature not lower than -18 ° C.

Cooking:

Preheating oven at 200° C, Place the product on the trays and let it defrost for 30 minutes and cooking for 16/17 minutes.

Allergens (Directive UE 1169/11)

Allergen	Presence	Contamination
Cereals containing gluten (wheat, rye barley, oats, spelled, kamut or their hybridised strains) and products thereof.	Yes	
Shellfishes and shellfish products	No	No
Eggs and egg-based	No	yes
Fish and fish products	No	yes
Peanuts and peanut products	No	Yes
Soy and soy products	Yes	
Milk and milk-based products (including lactose)	yes	
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and derived products	No	Yes
Celery and celery-based products	No	No
Mustard and mustard-based products	CC as per the Ministry of Health Circular of 10.12.2021	
Sesame seeds and based products sesame seeds	No	yes
Sulphur dioxide and sulphites at concentrations above 10 mg / kg	No	yes
Lupine and lupine based products	No	No
Mollusks and products with Molluscs	No	No

Nutrition Declaration

NUTRITION FACTS	100a	Portion 90a
Energy	965KJ	868KJ
	232Kcal	208Kcal
Fats	15g	14g
Of which saturated	4,6g	4,1g
Carbohydrate	18g	16g
Of which sugar	2,0g	1,8g
Fibers	0,64g	0,60g
Protein	4,8g	4,3g
Salt	1,1g	1,0g

Microbiological Characteristics

Parameters	Value	regulatory/literature reference
Coliform counts at 37°C	$3 \times 10^2 \leq x \leq 3 \times 10^3$ ufc/g	Guidelines for risk analysis in the field of food microbiology
E.Coli β-glucuronidase posit. Counts	<100 ufc/g	Guidelines for risk analysis in the field of food microbiology
Coag.+ Staphylococci count	$10^2 \leq x < 10^4$	Guidelines for risk analysis in the field of food microbiology
Salmonella spp	Absent in 25g	EC Reg. 2073/05
Yeasts	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology
Molds	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology

OGM Status:

In accordance with EC Regulations n. 1829/2003 and n. 1830/2003, the product does not contain genetically modified raw materials and/or microorganisms.